

Winter Menu

Aperitivo

Moonshine! - Homemade vermouth, slice of orange & ice £7.25

Antipasti

Zuppa - Cauliflower & gorgonzola soup £6.95

Burrata Pugliese - Burrata cheese, blood orange, honey, fennel seeds & lavender £8.95

Inferno - Sautéed tiger prawns, baby artichokes, chilli & garlic butter £11.95

Asparagi - Asparagus, white piattelle beans, tomatoes & sweet 'n' sour Tropea onions £9.95

Carpaccio - Seared beef carpaccio, rocket, parmesan & black truffle £11.95

Cavolfiore - Charred cauliflower, grapes, rosemary, vincotto & pistachio £7.95

Seppia - Marinated cuttlefish salad, black ink, tomato, pinenuts, wild fennel & snow peas £9.95

Endive - Crunchy Belgium endive, apple & blue cheese salad £8.95

Baccalà - Salt cod & hake fishcake, lemon, tomato, roast pepper & spicy n'duja salami sauce £8.95

Sfoglia - Wild mushroom puff tart, duck egg & Taleggio cheese **Allow 15 mins** £10.95

Affettato - See selection of charcuterie overleaf, from £5.95

Primi

Pasta is priced as a starter or as a middle - 4th course, as a main please add £5.00

Bucatini - Hollow spaghetti, guanciale-cured cheek, tomato & pecorino cheese £10.95

Casarecce e n'duja - Calabrian pasta twists, melted spicy salami, tomato & salted ricotta £11.95

Gnocchetti - Pasta shells, walnut pesto, fresh tomato, oregano & Parmesan £8.95

Linguine carbonara - Classic carbonara, egg, pancetta, pepper & pecorino (absolutely no cream!) £9.95

Pappardelle - Homemade pasta ribbons, rosemary, red wine & duck leg ragù £10.95

Reginette - Rippled chestnut pasta ribbons, wine, garlic & fresh wild mushrooms £11.95

Seppia nera - Cuttlefish ink tagliolini, tomato, gremolata & grilled squid £12.95

Orecchiette - Ear shaped pasta, egg free, friarielli - broccoli rabe, chickpeas, garlic crumbs & chilli £9.95

Chitarra - Square spaghetti, mussels, squid, clams, prawns, crab, tomato & chilli £13.95

Secondi

Merluzzo - Pan roasted Skrei cod, stewed puy lentils, roast garlic & parsley £18.95

Crespelle - Baked pancakes, fresh ricotta, spinach & butternut squash £14.95

Tonno - Flame grilled sashimi grade tuna steak, lemon, cherry toms, rocket & chips £23.50

Rognoni di vitello - Sautéed veal kidneys, pancetta, cavolo nero, potato & Marsala £17.95

Bistecca - Aged 9oz ribeye steak, red onion, spinach & hand cut chips £26.95

Al mattone - Baby chicken 'cooked under a brick', Swiss chard, wild mushrooms, farro & brandy £16.95

Saltimbocca - Pan fried veal sirloin, Parma ham, sage, white wine & Romanesco broccoli £21.50

Cozze - Steamed mussels, garlic, herbs, wine, tomato & hand cut chips £15.95

Al forno - Pork fillet, pancetta, purple potato, stem broccoli, dried apricots & garlic sauce £18.95

Cervo - Venison saddle, cardoncelli mushrooms, mash, radicchio & Marsala wine £23.95

Two to share - £65.00

Costata di manzo - Flame grilled 1000g aged Cote de boeuf, steamed spinach & chips

Add white truffle butter £4.50

Contorni

Insalata - Mixed leaf salad £4.50

Rucola - Garden rocket & Parmesan salad £5.50

Patate - Chips, mash or roast potatoes £4.25

Pomodoro - Heritage tomato & onion salad £6.50

Verdura - Steamed green vegetables £4.25

Cavolo nero - Black cabbage £4.50

Charcuterie – Affettato

£5.95 each. A board selection for 1 £11.50, 2 £19.50, 4 £38.50
Served with condiments, freshly baked bread or zeppole

Our hams & salami are DOP rated, meaning provenance guaranteed. Freshly cut to order on our 'Berkel Fly wheel'

Bresaola – Cured beef lomo, from the region of Lake Como, Valtellina.

Speck – Lightly smoked pork leg fillet, from close to the Italy/Austrian border, Alto Adige.

Salami – Raised from pigs of the Baganza Valley, artisanal & extremely tasty, Felino.

San Daniele – 18 month aged Parma ham, it's delicate, salty & sweet, Friuli.

Capocollo – Un-brined, cured marbled pork neck salami, Puglia.

Finocchiona – Meaty salami, fennel seeds & red wine, Tuscany.

N'duja – South Italy's favourite salami, pack full of chilli, soft & pate like, Calabria.

Guanciale – Similar to pancetta however, made from the pork cheek not the belly, plenty of pepper, Lazio.

Bar Bites

Olive & Bread

Nocellara olives, pepperoni & balsamic onions £4.95

Carasau – Thin & crispy Sardinian music bread £4.50

Pane – Homemade breads & anchovy butter £2.25 p/p

Salad

Chopped salad – Tomato, peppers, cucumber, olives & salted ricotta £7.50

Pomodoro – Tomato & onion salad with smoked speck £8.50

Bruschetta & Sandwiches

Piadina – Flatbread wrap, burrata, tomato & rocket £7.95

Panini – Steak sandwich, garlic aioli, tomato & rocket £11.95

Bruschetta – Tomato, cucumber, red onion & basil £5.95

Fritto

Zucchini – Fried courgettes £6.95

Calamaretti – Fried chilli squid, grilled lemon £8.95

Zeppole – Dough fritters & anchovy bites £4.50

Cheese

Provolone – Baked cheese, tomato, oregano & bread £6.95

Pugliese – Burrata, extra virgin olive oil & music bread £5.50

Grana Lodigiano – Aged parmesan cheese & vincotto £6.50

From The Grill

Controfiletto – Sirloin steak '6oz' & chips £13.95

Verdura – Seasonal Italian charred vegetables £6.50

Burger – 8oz Beef burger, cheese, pancetta & chips £14.95

DAILY SPECIALS

Restaurant or Bar

Tuesday – Thursday

12.00 – 14.30, 17.00 – 22.00

Sunday 12.00 – 16.30

Tuesday

Controfiletto – Steak & Chips £11.95

Wednesday

Arrotolata – Rolled lasagna with meat ragu & salad £12.95

Thursday

Smokie Florentine – Smoked haddock gratin & chips £15.95

Sunday

Arrosto – Traditional roasts from £14.95

HAPPY HOURS

Bar only

Tuesday – Saturday

17.00 – 19.00

Two - 4 - One

Gin & Tonic

Two - 4 - One

Prosecco

Two - 4 - One

Birra Moretti

Two - 4 - One

Negroni

Caffe Vergnano - Coffee

Award winning Italian blend of 7 single origin coffee beans, we also freshly grind each individual coffee to order.

Espresso £1.90
Macchiato £1.95
Cappuccino £2.60
Caffe Latte £2.60
Caffe Americano £2.30
Corretto - Espresso & grappa £5.30
Mocha Torino - Espresso, chocolate & steamed milk £2.90
Liquor Coffee - Irish or with a choice of liqueur from £6.95

Ciocolata Vergnano - Hot Chocolate

The first known recipe of hot chocolate across the world, dated back to 1678, Italy.

Dark chocolate & steamed milk £3.10
Dark chocolate, rum & steamed milk £6.95
Whipped cream £0.95

Treats

Salame al cioccolato £3.95
Homemade Amaretti biscuits £1.75 each GF

Kandula - Tea

Award winning Sri Lanka tea using real spices, fruits and jumbo leaves.

Black Teas £2.20
English Breakfast
Earl Grey
Ebony Chai
Grown close to the equator these teas are high in antioxidants and best enjoyed black

Ceylon Teas £2.25
Pink Ceylon
Green Ceylon
Ivory White Ceylon
Rare Camellia Sinensis teas with high levels of antioxidants & low in caffeine. Also one of your five a day

Infusion Teas £2.35
Strawberry Hibiscus
Lemon Ginger
Moroccan Mint or Fresh Mint
Jumbo Detox - Mint, ginger, nettle, turmeric & fenugreek
Chamomile - Rose petals & lavender buds
Natural infusions of herbs, spices, fruits & all are caffeine free

Dolci

Spuma £7.50

Yoghurt foam, honeycomb, pomegranate & pistachio

La Bomba £7.50

Chocolate mousse, confit berries & hazelnuts

Tiramisù £6.95

Pick me up!

Budino £6.95

Vanilla rice pudding & tutti frutti jam

Raviolini £6.95

Sicilian street food, stuffed pastry, ricotta & pear

Chocolate salami £3.95

Salame al cioccolato

Crème brûlée £6.95

Classic vanilla crème brûlée

Gelati e sorbetti £6.50

Selection of ice creams & sorbets

Formaggi £9.95

Italian cheeses, jam, sultana & walnut bread

Affogato £6.25

Espresso, vanilla ice cream, Amaretti biscuit

Liquid dessert £8.50

Vin Santo & dunking cantuccini biscuits

Amaretti £1.75 each

Homemade Amaretti biscuits GF

Panna Cotta

Coconut panna cotta, pomegranate & forced rhubarb

£7.50

Dessert wines

By the glass - 125ml

Vin Santo, del Chianti, Geografico - 2011

Ripe whilst not overly sweet, velvety texture, flavours of dried fruits, apricots & figs. £6.95

Muscat, Domaine de Barroubio - 2016

Shimmering white gold in the glass with an intense, complex nose of grapes, pear, rose petals and lemon zest. £6.95

Aleatico, Salice Salentini, Candino - 2012

Medium sweet red, the palate has a good acid backbone, velvety and delicious with fruits and chocolate. £8.95

Sauternes, Chateau Delmond - 2015

Gold in colour, floral, stone fruit aromas. Apricot, honey, peach, citrus peel and creamy flavours on the palate. £11.50

Ice wine, Vidal blanc, Piller Estate - 2016

One frozen grape makes a single drop. Full-bodied, explosive honey, pineapple, star anise, brown sugar and butter. £22.50

By the bottle

Moncuoco, Fontanafredda - 2017 - 500ml

Admitting to liking Moscato d'Asti is like confessing to a guilty pleasure. It's sweet, fizzy, full of apples & pears. Sit under the vines popping some juicy grapes, bliss! £25.00

Passito di Frappato, Cantine Pepi, IGT - 2016 - 500ml

The aroma is rich and ample, hints of plum and candid fruit wrapped in balsamic and violet. £37.00

Fortified wines - 100ml

Offley LBV Port - 2013

Complex and intense aroma, notes of balsamic, rock rose and leather, in addition to hints of black pepper, clove, black fruits and undertones of silky chocolate £7.50

Pedro Ximenez, Valdespino, El Candado - N/V

It's a viscous sweetie with a molasses-like colour, flavours of brown sugar, raisin and chocolate. A beam of vital acidity keeps it from feeling too heavy or tasting too syrupy. £6.50

By the bottle - 750ml

Anghelu Rujju, Sella&Mosca - 1987

Sardinian passito Cannonau, dried on reed racks for 15 - 20 days, fermented in steel and then aged in oak barrels for 5+ years. Very smooth, you'll find black cherry, vanilla, cinnamon, liquorice & brown sugar. It's a Fortified style wine. £275

After Dinner Cocktail

Espresso Martini £8.95

Digestive

Grappa & Acquavite 25 - 50 ml

House Grappa £4.95 - £6.95

Grappa di Barbera, Roccanivo, Berta, 2009 £9.50 - £17.00

Grappa di Sassicaia, Jacopo Poli, 2012 £6.50 - £11.00

Grappa di Tignanello, Antinori £5.50 - £9.50

Acquavite Apricot, Pojer e Sandri £6.50 - £11.00

Amaro 25ml £4.95 - 50ml £6.95

Vecchio Amaro del Capo

Averna

Montenegro

Fernet-Branca

Brandy

Vecchia Romagna, Etichetta Nera £5.50 - £7.95

Arzente, Trebbiano di Soave, 10 years, Poli, £9.50 - £17.50

Cognac Lheraud, Champagne £9.50 - £17.50

Cognac Leyrat, Domaine de chez Maillard £7.00 - £12.00

Armagnac, J. de Malliac, Extra Hors d'age £9.50 - £17.50

Calvados, Berneroy, d'Origine Controlee £6.00 - £10.50

Irish Whiskey

Jameson's, Irish £3.90 - £6.40

Single Malts

Talisker, 10 years - Sweet | Robust £7.00 - £12.00

Lagavulin, 16 years - Potent | Pungent £9.00 - £17.50

Oban, 14 years - Elegant | Rich £8.00 - £14.50

Cragganmore, 12 years - Mature | Complex £5.50 - £9.50

Glenkinchie, 12 years - Dry | Intricate £6.00 - £10.50

Dalwhinnie, 15 years - Mellow | Smooth £6.00 - £10.50

Ardbeg, 10 years - Intense | Smokey £6.00 - £10.50

Japanese Single Malt

Yamazaki Suntory, 12 years - Elegant | Smooth £9.50 - £16.50

Bourbon & Rye

Jack Daniel's, old No7 £3.90 - £6.40

Wild Turkey Rye Whisky £4.95 - £6.95

Dark Rum

Captain Morgan £3.90 - £6.40

Havana Club, 7 years - £5.50 - £7.95

Ron Millonario, Reserva, 15 years - £7.00 - £12.00

Liqueurs - 25ml £4.95 - 50ml £6.95

Cointreau, Drambuie, Pernod, Ricard, Frangelico, Tia

Maria, Jägermeister, Limoncello, Maraschino, Malibu,

Sambuca, Strega, Galliano, Disaronno, Baileys, Giandula,

Southern Comfort, Tequila, Grand Marnier, Kahlua